

6 WEEKS SCHOOL ONLINE COOKERY COURSE KEY STAGE 2



Welcome! On this course we'll be exploring the world of food and all its' glory through learning new skills to create different dishes and completing little tasks along the way. You will use your new found knowledge and skills to create delicious weekly recipes and perhaps use this time to enjoy learning and mastering skills which will stay with you for a lifetime. Each week, there will be a different recipe that will tick off a variety of skills so you can build a portfolio of recipes and a repertoire of talent. The format will be as follows:

Week 1 - Knife Skills and Heat!!! Week -

Week 2 - Cold Dessert -

Week 3 - Heritage Baking -

Week 4 - Larder Skills -

Week 5 - Fish Week - *Vegan Option VEGGIE

Week 6 - Cake Week -

Week 7 - Street Food Week -

Week 8 - Celebration Picnic Week -

You will get a Task Sheet complete with additional visual guides, photos, lists and extra links for videos to help complete tasks etc.

FOOD SAFETY

Please make sure your grown up assists with hot work, gets trays in and out of the oven etc. before, during and after all food preparation you wash your hands with foaming soap and hot water to ensure high standards of hygiene throughout.

Essential Equipment! -

Apron

Access to hot water

A pair of grown up hands to help with for washing up, drying and cleaning down!